

SMALL PLATES

Crispy Pork Belly blood orange agrodolce, whipped spiced carrot, radish, arugula

Charbroiled Oysters gulf oysters, garlic, vermouth, lemon, parmigiano-reggiano

Iced Colossal Shrimp horseradish, zesty cocktail sauce, lemon

Seared Ahi Tuna english cucumber, horseradish aioli, sweet drop peppers, crispy capers, aged balsamic reduction, chili oil

Jumbo Lump Crab Cake charred red pepper crema, apple-radish slaw, lemon

Toasted Ravioli chianti-braised osso buco, parmigiano-reggiano, arrabbiata sauce

SOUP & SALAD

Bugatti's House tomato, artichoke, pecorino, pepperoncini, croutons, champagne vinaigrette

Caesar romaine, croutons, asiago frico, parmigiano-reggiano, white anchovies

Little Gem Wedge pickled shallot, bacon, tomato, olive, blue cheese, smoked tomato vinaigrette

Caramelized Onion Soup focaccia, gruyère, parmesan

Manhattan Clam Chowder rich tomato clam stock, bacon, potatoes, celery, focaccia croutons

PASTA

Lobster, Shrimp & Scallop Ravioli asparagus, artichokes, vodka tomato cream sauce

Rigatoni Bolognese beef and pork, soffrito, red wine, tomato, basil

Casarecce roasted garlic cream, parmigiano-reggiano, basil, cracked pepper
add colossal shrimp | add chicken

Shrimp & Linguine Fra Diavolo spicy pomodoro sauce, caramelized red onion, garlic-herb lemon gremolata

STEAKS*

grilled to your desired temperature and served a la carte

Bone-In Ribeye 20oz

Petite Filet 8oz

Porterhouse 24oz

NY Strip 16oz

Filet Mignon 12oz

Prime Rib 14oz

fridays & saturdays only - limited availability

STEAK ADD-ONS

oscar style* | béarnaise | colossal shrimp scampi*
blue cheese crust | mushroom bordelaise
roasted wild mushrooms | 10oz. canadian lobster tail*
garlic truffle herb butter | diver scallop (1)

CHEF'S DISHES

Diver Scallops english peas, crispy pork belly, seasonal mushrooms, mint

Chicken Parmigiana breaded cutlets, pomodoro sauce, buffalo mozzarella, rigatoni pomodoro

Pan-Seared Chilean Sea Bass* sweet potato squash risotto, lemon-caper butter

Roasted Amish Half Chicken green beans, chive, whipped potatoes, fennel, chicken jus

Lemon Chicken Piccata spinach, lemon-caper sauce, crispy potatoes

Wester Ross Scottish Salmon wild mushroom & spinach farrotto, roasted red pepper romesco, lemon-herb chimichurri

Double Cut Bone-In Pork Chop brown sugar brined, gruyère whipped potatoes, apple-cabbage slaw, puffed farro, pork demi

Bone-In Veal Chop 13oz cast-iron seared, pecorino risotto, blistered cherry tomatoes, crispy basil, marsala mushroom cream sauce



WINE BY THE GLASS

Chardonnay

Glass 6oz / 9oz

Tyler Santa *Barbara County, CA*
Hess Collection *Napa Valley, CA*
Rombauer *Carneros, CA*
Dierberg *Santa Rita Hills, CA*
Guenoc Chardonnay, *CA*

Sauvignon Blanc

Loveblock *Marlborough, NZ*
Evolution No. 9 *Dundee, OR*

Cabernet Sauvignon

Guenoc Cabernet *CA*
Textbook *Paso Robles, CA*
Mathews *Columbia Valley*

Pinot Noir

La Crema *Sonoma, CA*
Meiomi *Monterey, CA*
Belle Glos Las Alturas *Santa Lucia*

Interesting Drops

Roederer Estates Brut *California*
Tosti Asti Dolce *Italy*
LaMarca Prosecco *Italy*
Moscato Allegro *California*
Santa Margherita Pinot Grigio *Italy*
Dr. Loosen Riesling *Germany*
Angels & Cowboys Rosé *Sonoma County, CA*
Langman Estate “Julia’s Red” *Placerville, CA*
Toscolo Chianti Classico *Italy*
Lucente *Italy*
Steele Zinfandel *Mendocino, CA*
Two Mountain *Yakima Valley, WA*
Catena Malbec *Argentina*
River Bank *Napa Valley, CA*
Red Schooner Voyage 11
Nebbiolo D’Alba *Italy*
Saldo Zinfandel *Napa Valley*
Marco Felluga Collio Goriziano
Friuli-Venezia Giulia, Italy

HAND-CRAFTED COCKTAILS

Smoked Old Fashioned

woodford reserve, bitters, orange, amarena cherry

Aqua Pazza

moscato, hendrick’s gin, hibiscus syrup, lemon, egg white foam

Blood Money

citron vodka, habanero syrup, blood orange, lime

Spice of Life

high west bourbon, mango, habanero syrup, lemon

La Patrona

pineapple, jalapeño, cilantro infused patrón, agave, lemon, egg white

The Godfather

johnnie walker black, amaretto, espresso, coconut

The Sicilian Sun

absolut mandarin, coconut basil, tangerine, lemon juice

The Sicario

patrón, citrus mix, key lime, agave, cointreau

MARKET SIDES

charred broccolini with chili oil
crispy brussels sprouts with bacon
creamed baby spinach
mascarpone whipped potatoes
colossal baked potato
lobster mac and cheese
asparagus
baked sweet potato